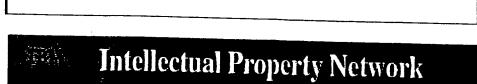
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로니P6116585A: METHOD FOR PURIFYING FAT AND OIL

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Abstract: Purpose: To efficiently obtain fats and oils containing a large amount of docosahexaenoic acid(DHA) by simple procedure by reacting fats and oils containing DHA with a lower alcohol in the presence of lipase as a catalyst and concentrating and separating DHA (ester).

Constitution: Fats and oils such as fish oil containing docosahexaenoic acid is reacted with a lower alcohol such as ethanol in the presence of lipase as a catalyst and hexane as a solvent at 30°C for 120 hours while stirring. Fatty acids except docosahexaenoic acid are selectively reacted with the lower alcohol and esters of and hexane as a solvent at 30°C for 120 hours while stirring. Fatty acids except docosahexaenoic acid are selectively reacted with the lower alcohol and esters of fatty acid except docosahexaenoic acid are much more liberated from glycerides. The reaction solution is subjected to silica gel chromatography and a glyceride having high docosahexaenoic acid content is collected to give the objective fats and oils containing a large amount of docosahexaenoic acid having improving action on study function, carcinostatic action, cholesterol lowering action, etc. by simple study function, carcinostatic action, cholesterol lowering action, etc., by simple

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Foreign References: none

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